

## Agricultural Marketing Service, USDA

## § 51.2075

### § 51.1999 Well formed.

*Well formed* means that the filbert shell is not materially misshapen.

### § 51.2000 Clean and bright.

*Clean and bright* means that the individual filbert and the lot as a whole are practically free from adhering dirt and other foreign material, and that the shells have characteristic color.

### § 51.2001 Blank.

*Blank* means a filbert containing no kernel or a kernel filling less than one-fourth the capacity of the shell.

### § 51.2002 Split shell.

*Split shell* means a shell having any crack which is open and conspicuous for a distance of more than one-fourth the circumference of the shell, measured in the direction of the crack.

### § 51.2003 Damage.

*Damage* means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which materially detracts from the appearance, or the edible or marketing quality of the filberts. The following specific defects shall be considered as damage:

- (a) Stains which are dark and materially affect the appearance of the individual shell.
- (b) Adhering husk when covering more than 5 percent of the surface of the shell in the aggregate.
- (c) Shriveling when the kernel is materially shrunken, wrinkled, leathery or tough.
- (d) Discoloration when the appearance of the kernel is materially affected by black color.

### § 51.2004 Reasonably well developed.

*Reasonably well developed* means that the kernel fills one-half or more of the capacity of the shell.

### § 51.2005 Badly misshapen.

*Badly misshapen* means that the kernel is so malformed that the appearance is materially affected.

### § 51.2006 Rancidity.

*Rancidity* means that the kernel is noticeably rancid to the taste. An oily appearance of the flesh does not necessarily indicate a rancid condition.

### § 51.2007 Moldy.

*Moldy* means that there is a visible growth of mold either on the outside or the inside of the kernel.

### § 51.2008 Insect injury.

*Insect injury* means that the insect, frass or web is present inside the nut or the kernel shows definite evidence of insect feeding.

#### METRIC CONVERSION TABLE

### § 51.2009 Metric conversion table.

Inches	Millimeters (mm)
$\frac{62}{64}$ .....	24.6
$\frac{59}{64}$ .....	23.4
$\frac{56}{64}$ .....	22.2
$\frac{49}{64}$ .....	19.4
$\frac{48}{64}$ .....	19.0
$\frac{47}{64}$ .....	18.6
$\frac{45}{64}$ .....	17.9
$\frac{44}{64}$ .....	17.5
$\frac{42}{64}$ .....	16.7
$\frac{35}{64}$ .....	13.9
$\frac{34}{64}$ .....	13.5

## Subpart—United States Standards for Grades of Almonds in the Shell

SOURCE: 62 FR 2892, Jan. 21, 1997, unless otherwise noted.

#### GRADES

### § 51.2075 U.S. No. 1.

“U.S. No. 1” consists of almonds in the shell which are of similar varietal characteristics and free from loose extraneous and foreign material. The shells are clean, fairly bright, fairly uniform color, and free from damage caused by discoloration, adhering hulls, broken shells or other means. The kernels are well dried, free from decay, rancidity, and free from damage caused by insects, mold, gum, skin discoloration, shriveling, brown spot or other means.

- (a) Unless otherwise specified, the almonds are of a size not less than  $\frac{28}{64}$  of an inch (11.1 mm) in thickness.

## § 51.2076

(b) In order to allow for variations incident to proper grading and handling, the following tolerances are provided as specified:

(1) *For external (shell) defects.* 10 percent, by count, for almonds which fail to meet the requirements of this grade other than for variety and size;

(2) *For dissimilar varieties.* 5 percent, by count, including therein not more than 1 percent for bitter almonds mixed with sweet almonds;

(3) *For size.* 5 percent, by count, for almonds which are smaller than the specified minimum thickness;

(4) *For loose extraneous and foreign material.* 2 percent, by weight, including therein not more than 1 percent which can pass through a round opening  $\frac{25}{64}$  inch (9.5 mm) in diameter: Provided, that such material is practically free from insect infestation; and,

(5) *For internal (kernel) defects.* 10 percent, by count, for almonds with kernels failing to meet the requirements of this grade: Provided, that not more than one-half of this tolerance or 5 percent shall be allowed for kernels affected by decay or rancidity, damaged by insects or mold or seriously damaged by shriveling: And provided further, that no part of this tolerance shall be allowed for live insects inside the shell.

### § 51.2076 U.S. No. 1 Mixed.

“U.S. No. 1 Mixed” consists of almonds in the shell which meet the requirements of U.S. No. 1 grade, except that two or more varieties of sweet almonds are mixed.

### § 51.2077 U.S. No. 2.

“U.S. No. 2” consists of almonds in the shell which meet the requirements of U.S. No. 1 grade, except that an additional tolerance of 20 percent shall be allowed for almonds with shells damaged by discoloration.

### § 51.2078 U.S. No. 2 Mixed.

“U.S. No. 2 Mixed” consists of almonds in the shell which meet the requirements of U.S. No. 2 grade, except that two or more varieties of sweet almonds are mixed.

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### APPLICATION OF TOLERANCES

#### § 51.2079 Application of tolerances.

The tolerances for the foregoing grades are applied to the entire lot of almonds, based upon a composite sample drawn from containers throughout the lot.

### DETERMINATION OF GRADE

#### § 51.2080 Determination of grade.

In grading the inspection sample, the percentage of loose hulls, pieces of shell, chaff and foreign material is determined on the basis of weight. Next, the percentages of nuts which are of dissimilar varieties, undersize or have adhering hulls or defective shells are determined by count, using an adequate portion of the total sample. Finally, the nuts in that portion of the sample are cracked, and the percentage having internal defects is determined on the basis of count.

### DEFINITIONS

#### § 51.2081 Similar varietal characteristics.

*Similar varietal characteristics* means that the almonds are similar in shape, and are reasonably uniform in degree of hardness of the shells, and that bitter almonds are not mixed with sweet almonds. For example, hard-shelled varieties, semi-soft shelled varieties, soft-shelled varieties and paper-shelled varieties are not mixed together, nor are any two of these types mixed under this definition.

#### § 51.2082 Loose extraneous and foreign material.

*Loose extraneous and foreign material* means loose hulls, empty broken shells, pieces of shells, external insect infestation and any substance other than almonds in the shell or almond kernels.

#### § 51.2083 Clean.

*Clean* means that the shell is practically free from dirt and other adhering foreign material.

#### § 51.2084 Fairly bright.

*Fairly bright* means that the shells show good characteristic color.